

# My Cottage Café

## Cold Mezza

<b>Hommos</b> ✓	4.75
Chickpea purée with sesame paste (tahini) and lemon juice. Contains sesame	
<b>Hommos Beirut</b> ✓ ✓	4.75
Chickpea purée with hot pepper, parsley, sesame paste (tahine) and lemon juice. Contains sesame	
<b>Moutabal Baba Ghanouj</b> ✓	4.75
Grilled aubergine purée mixed with sesame paste (tahine), and lemon juice. Contains sesame	
<b>Tabbouleh</b> ✓	4.75
Parsley salad with tomato, fresh mint, onion, cracked wheat, lemon juice and an olive oil dressing. Contains gluten from wheat	
<b>Wark Inab B'zeit</b> ✓	4.75
Vine leaves filled with rice, tomato, parsley, mint and onion cooked in lemon juice and olive oil	
<b>Labneh</b> ✓	4.75
Strained yoghurt served with olive oil and dried thyme. Contains milk	
<b>Kabis</b> ✓	4.25
Mixed Mediterranean pickles	
<b>Moussaka</b> ✓	4.75
Fried aubergines baked with tomato, onion, chickpeas and sweet peppers	
<b>Makdous Aubergine</b> ✓	4.75
Baby aubergines that have been carefully stuffed with walnuts, garlic and authentic spices and finally pickled giving a truly unique Mediterranean experience	
<b>Loubieh B'zeit</b> ✓	4.75
French green beans cooked with tomato, onions, fresh garlic and olive oil	
<b>Bammieh B'zeit</b> ✓	4.75
Okra cooked with tomato, onions, fresh garlic, fresh coriander and olive oil	

## Hot Mezza

<b>Hommos Awarma</b>	5.95
Chickpea puree with sesame paste, lemon juice and olive oil dressing, topped with diced marinated lamb. Contains sesame and nuts*	
<b>Kibbeh Shamiyeh</b>	4.95
Deep-fried lamb meatballs mixed with cracked wheat and onions, filled with sautéed minced meat and onions. Contains wheat, gluten and walnuts*	
<b>Falafel</b> ✓	4.95
Deep-fried bean and fine herb croquettes served with tahine sauce. Contains sesame	
<b>Foul Moudamas</b> ✓	4.95
Boiled broad beans seasoned with garlic, lemon juice and olive oil	
<b>Batata Harra</b> ✓ ✓	4.95
Cubes of potatoes sautéed with garlic, coriander, sweet pepper and a touch of chilli	
<b>Halloum Meshwi</b> ✓	4.95
Grilled or fried halloumi Cheese. Contains milk	
<b>Jawaneh</b>	4.95
Charcoal-grilled marinated chicken wings served with garlic sauce	
<b>Soujok</b> ✓	4.95
Home-made Lebanese spicy sausages, fresh tomatoes, sautéed in lemon	
<b>Chicken Liver</b>	4.95
Marinated chicken liver sautéed with lemon, butter and pomegranate sauce	

## Soups

<b>Lentil Soup</b> ✓	4.95
Finely selected lentils cooked in cumin and olive oil, served with toasted Lebanese bread. Contains gluten from wheat	

## Bakery and Pastry

<b>Sambousek Cheese</b> ✓	4.95
Deep-fried Lebanese pastry filled with feta cheese. Contains milk, wheat and gluten	
<b>Sambousek Lamb</b>	4.95
Deep-fried Lebanese pastry filled with minced lamb. Contains wheat and gluten	
<b>Cheese Roll</b> ✓	4.95
Deep-fried Lebanese pastry filled with mozzarella cheese. Contains milk, wheat and gluten	
<b>Fatayer B'sabanekh</b> ✓	4.95
Baked Lebanese pastry filled with spinach and onions, lemon, olive oil, pine kernels and sumac. Contains wheat, nuts and gluten	
<b>Cottage Arayes</b>	4.95
Baked Lebanese pastry filled with seasoned minced lamb. Contains wheat, gluten, sesame	
<b>Cottage Kalaj</b> ✓	4.95
Baked Lebanese pastry topped with halloumi cheese, basil sauce. Contains wheat, gluten, milk and sesame	
<b>Manakeesh</b> ✓	4.25
Baked pastry topped with thyme, sesame seeds and olive oil. Contains sesame, wheat and gluten	

## Salads

<b>Fattoush Salad</b> ✓	4.95
Lettuce, tomato, cucumber, mint, onion, radish, summak, toasted lebanese bread with lemon juice, olive oil dressing and grenadine molasses. Contains wheat, gluten and sesame	
<b>Cottage Salad</b> ✓	4.75
Lettuce, Tomatoes, Cucumber, parsley, Onion, Radish and fine Lebanese with lemon juice and olive oil dressing. contains sesame	
<b>Spicy Lebanese Salad</b> ✓ ✓	4.75
Lettuce, tomato, cucumber, parsley, mint, onion, chopped green chillies and fine Lebanese spices with a lemon and olive oil dressing. Contains sesame	
<b>Cucumber Salad with Yoghurt</b> ✓	4.50
Yoghurt with finely cut cucumber and dried mint. Contains milk	
<b>Tomato and Onion Salad</b> ✓	4.75
Fresh tomato with finely chopped parsley, onion and dried mint	
<b>Fetta Cheese Salad</b> ✓	4.95

## Fish and Sea Food

<b>Sea Bass</b>	12.50
Fresh seasoned sea bass, deep fried or grilled, served with tahine sauce. Contains fish and sesame	
<b>King Prawns</b>	12.50
Fresh king prawns grilled served with the chef's special spicy sauce. Contains crustaceans	

## Charcoal-grilled Main Courses

All served with rice and grilled vegetable

<b>Lahem Meshwi</b>	12.50
Charcoal-grilled tender cubes of specially prepared lamb	
<b>Shish Taouk</b>	11.95
Charcoal-grilled skewers of marinated chicken cubes, served with or without garlic sauce	
<b>Kafta Meshwi</b>	11.95
Charcoal-grilled skewers of seasoned minced lamb with onion and parsley	
<b>Mixed Grills</b>	13.00
Charcoal-grilled skewers of seasoned minced lamb marinated lamb and chicken cubes, served with or without garlic sauce. Contains wheat and gluten	
<b>Kafta Khosh-Khash</b> ✓	11.95
Charcoal-grilled skewers of minced lamb, served on a bed of spicy sauce	
<b>Kastaleta Lamb</b>	13.50
Marinated lamb cutlets, charcoal grilled, served with french fries	
<b>Farrouj Meshwi</b>	11.95
Charcoal-grilled boneless baby chicken, served with or without garlic sauce. Contains sesame	

## Main Courses

<b>Aubergine Stew</b> ✓	11.95
Served with vermicelli rice or couscous. Contains wheat, gluten and egg	
<b>Kibbeh Saynieh</b>	11.95
Minced lamb mixed with spices and cracked wheat, filled with sautéed minced meat, pine kernels and onion, served with a yoghurt and cucumber salad. Contains wheat, gluten, milk and nuts*	
<b>Roast Lamb</b>	11.95
Braised shank of lamb marinated in special herbs and spices, served with seasoned rice. Contains wheat, gluten, mustard, egg, milk, soya, celery and nuts	
<b>Okra Stew</b>	11.95
Served with vermicelli rice. Contains wheat, gluten and egg	
<b>Green Beans</b>	11.95
Served with vermicelli rice. Contains wheat, gluten and egg	

## Side Orders

<b>Lebanese Rice</b> ✓	2.95
Vermicelli rice. Contains wheat, gluten and egg	
<b>Couscous</b> ✓	2.95
Couscous. Contains wheat, gluten and egg	
<b>French Fries</b>	2.95

## Cottage specials

<b>Set Menu for two person</b> £45.00 (€22.50 per person)
Hommos, moutabal, tabbouleh, falafel, soujok, batata harra, jawaneh followed by mixed grills and Lebanese sweets accompanied by a complimentary two soft drinks
<b>Set Menu for four person</b> £90.00 (€22.50 per person)
Hommos, moutabal, tabbouleh, falafel, soujok, batata harra, jawaneh, warak inab, kibbeh shamiyeh, followed by roast lamb, mixed grills and Lebanese sweets, accompanied by a complimentary bottle of Lebanese House Wine

## Wraps

All our wraps are served in freshly baked Lebanese Khobez (white bread)

<b>Shish Taouk</b>	4.75
Grilled skewer of chicken cubes, garlic sauce, pickles and tomato	
<b>Lahem Meshwi</b>	4.75
Grilled tender cubes of lamb, hommos, onion, parsley, sweet pepper, pickles and tomato. Contains sesame	
<b>Kafta Meshwi</b>	4.75
Grilled skewer of mixed ground lamb, hommos, onion, parsley, sweet pepper, tomato, and pickles. Contains sesame	
<b>Soujok</b> ✓	4.75
Spicy sausages flambéed with butter and lemon, garlic sauce, tomato and pickles	
<b>Chicken Liver</b>	4.75
Marinated chicken livers sautéed with lemon and butter, garlic, tomato, pomegranate sauce and pickles	
<b>Falafel</b> ✓	4.75
Deep-fried bean and fine herb croquettes served with tahine sauce, parsley, tomato and pickles. Contains sesame	
<b>Batata Harra</b> ✓ ✓	4.75
Cubes of potatoes sautéed with garlic, coriander, sweet pepper and chilli	
<b>Halloumi Cheese</b> ✓	4.75
Toasted Lebanese bread filled with cheese, tomato and cucumber. Contains milk	
<b>Mixed Vegetables</b> ✓	4.75
Mixed Grilled vegetables wrapped with tahini sauce	
<b>Tuna</b> ✓	4.75
Tuna wrapped with sweetcorn, Mayonnaise, cucumber and lettuce	
<b>Labneh</b> ✓	4.00
Strained yoghurt wrapped with olive oil, cucumber, tomatoes and dried thyme	
<b>Hommos</b> ✓	4.00
Chickpea puree wrapped with cucumber, olive oil and tomatoes	

## Desserts

<b>Baklava</b>	3.50
Selection of miniature traditional Lebanese pastries filled with nuts and syrup. Contains wheat, gluten and nuts*	
<b>Mouhallabieh</b>	3.50
Lebanese milk pudding, topped with rosewater syrup, sprinkled with pistachios. Contains milk and nuts*	
<b>Lebanese Rice Pudding</b>	3.50
Traditional rice dessert with rosewater. Contains milk and nuts*	
<b>Kunafeh</b>	5.00
Cream cheese topped with semolina served with contains wheat, gluten and milk	
<b>Home made ice-cream</b>	5.50

## Soft Drinks and Water

<b>Coca Cola</b>	1.50
<b>Diet Coke</b>	1.50
<b>Fanta</b>	1.50
<b>7UP</b>	1.50
<b>Diet 7UP</b>	1.50
<b>Laban Ayran</b> Contains milk	3.00
<b>Still Water - small bottle</b>	1.50
<b>Still Water - large bottle</b>	2.50
<b>Sparkling Water - small bottle</b>	1.50
<b>Sparkling Water - large bottle</b>	2.50

## Juices

<b>Fresh Carrot</b>	3.50	<b>Apple</b>	3.50
<b>Fresh Orange</b>	3.50	<b>Fresh Lemonade</b>	3.00
<b>Pineapple</b>	3.50	<b>Fruit Cocktail</b>	3.75
<b>Mango</b>	3.50		

## Hot Beverages

<b>Lebanese Coffee</b>	2.20	<b>Cafe Mocha</b>	2.50
<b>Espresso</b>	1.75	<b>Hot Chocolate</b>	2.50
<b>Macchiato</b>	1.85	<b>English Tea</b>	2.20
<b>Cafe Latte</b>	2.50	<b>Mint Tea</b>	2.20
<b>Cappuccino</b>	2.50	<b>Peppermint Tea</b>	2.20
<b>Americano</b>	2.50	<b>Extra Shot</b>	0.50

\*Nuts: Pistachios, Almonds, Cashew Nuts, Walnuts, Peanuts and Pine Nuts

✓ Suitable for Vegetarians ✓ Spicy

Lebanese cuisine can contain a number of allergens, we therefore, cannot guarantee that our food does not contain: Nuts, Fish, Sesame, Soya, Eggs and Dairy. All our prices are in GBP and include VAT. Service charge is not included. Chip and PIN cards are only accepted by using PIN numbers. Non Chip and PIN cards will be accepted only upon showing a valid ID card.